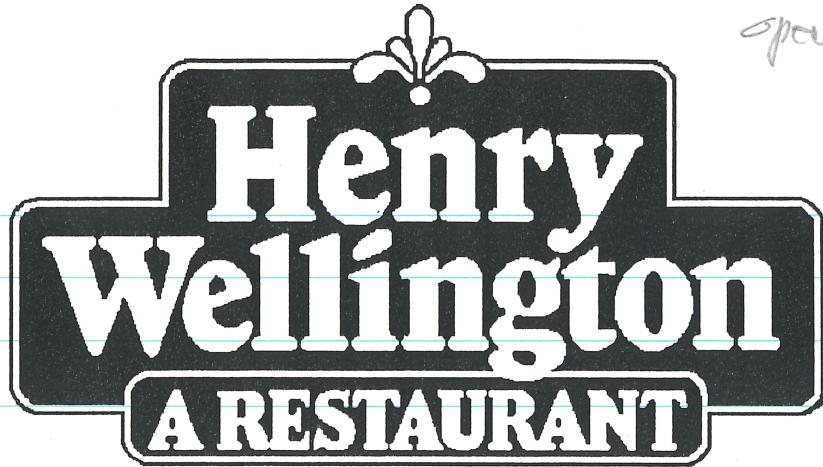


DINNER

Open 5-1-97



**Henry
Wellington**
A RESTAURANT

We Serve Food and Liquor Every Day
4:00 pm to 10:00 pm
Opening for lunch in June

We are Open Every Day Except:
Christmas Day, Christmas Eve, Thanksgiving,
and July 4th

Henry Wellington is proud to serve the biggest selection of the best food in Bloomington, Illinois. Our food tastes better because our ingredients cost more. We are known for our established tradition of fresh from scratch cooking which began when the first Henry Wellington restaurant opened in Rochester, Minnesota in 1983.

We bake all of our breads and desserts fresh from scratch on site in our own bakery by our very own bakers. Our French bread, Parmesan cheese bread, kaiser rolls, and other breads are available for take out as are our homemade cheesecakes, pies, and cakes.

We use real dairy products; fresh ingredients where possible; select beef and seafood; boneless & skinless chicken breast meat; fresh hamburger; honey-cured smoked ham; Wisconsin cheese; fresh fruits & produce; and we always buy the best quality ingredients available.

We hand dip our own batter fried items; cut our own vegetables; blend our own French fry seasonings; and make from scratch our own dressings, sauces, and soups that include: clam chowder soup, French onion soup, seafood gumbo, cream of asparagus soup, fresh tomato basil soup, Bleu cheese dressing, Pepper Parmesan dressing, House vinaigrette, sweet sesame dressing, spicy sesame dressing, cocktail sauce, cheverny sauce, wild mushroom sauce, bruschetta salsa, cheddar cheese sauce, salsa, mushroom & wine sauce, tarter sauce, beer batter, strawberry dip, marinara sauce, marsala sauce, mustard sauce, sauce mouseline, lobster veloute, and chicken veloute.

We feature the World's Best Clam Chowder; a selection of the original "Wellington's"; authentic French bread, great steaks; seafood; chicken; hamburgers; sandwiches; Italian, French, and American dinners, made complete by our selection of rich homemade cheesecakes, fresh baked pies and cakes.

All artfully presented.

We're having some friends in for dinner tonight.
Please Join Us.

Henry Wellington Restaurant

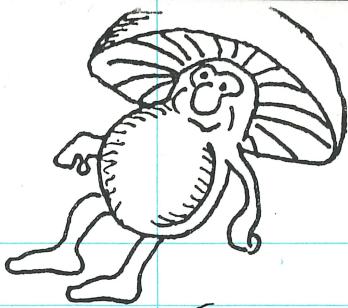
110 Lake Avenue N.
Hwy 78
Battle Lake, MN
56515
(218)864-8918

216 1st Avenue SW
Rochester, MN
55901
(507)289-1949

www2.isl.net/wellington

1605 S.Morrissey Dr.
Brandville Center
Bloomington, IL
61704
(309) 663-0988

All our meals are proudly made in the USA



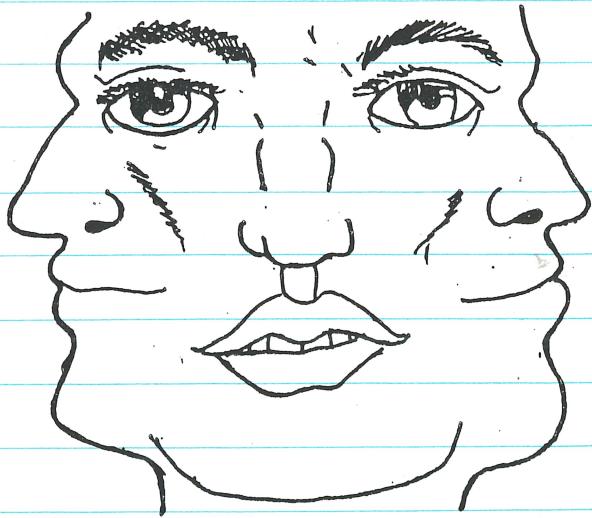
APPETIZERS

SKINS & CHEESE: \$5.95 The skins of baked potatoes fried crispy and served with our outstanding cheddar cheese sauce with real bacon bits, sour cream & chives.

BRUSCHETTA: \$5.95 Freshly baked French bread sliced thick, brushed with olive oil, garlic, & Parmesan cheese and oven baked. Served with our Bruschetta salsa made of tomatoes, fresh basil, garlic, Balsamic vinegar, & olive oil.

SHRIMP COCKTAIL: \$6.65 Plump shrimp from the Gulf of Mexico, served icy cold and still in their shells, with our own cocktail sauce.

SMOKED SALMON MOUSSE: \$4.95 This puts any pate to shame! Served with a creamy dill sauce & diced red peppers.





MORE APPETIZERS

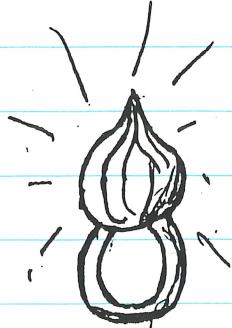
STUFFED MUSHROOMS: \$6.35 Spinach seasoned with Monterey jack cheese, onion, nutmeg, & butter, then stuffed atop plump fresh mushrooms, with a sprinkle of freshly grated Parmesan cheese.

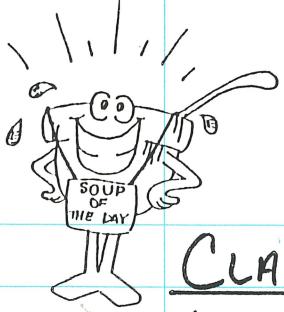
QUESADILLAS: \$4.95 Warm flour tortillas filled with cheddar cheese, cream cheese, and scallions, sautéed until the cheese is gooey and the tortillas are crisp, then topped with sour cream, freshly diced tomatoes, and scallions. Served with our homemade salsa.

MOZZARELLA STICKS: \$5.95 Real mozzarella cut into strips, hand-dipped in our own beer batter, and deep-fried until golden brown. Served with our homemade marinara sauce for dipping.

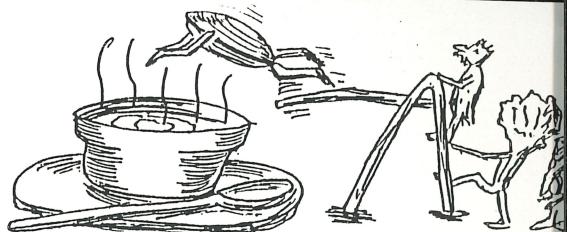
FRENCH FRIES: \$2.95 Full basket of seasoned, natural skin-on-fries.

ONION RINGS: \$4.45 Thickly sliced sweet onions are hand-dipped in our own beer batter, seasoned, and served with a shaker of Parmesan cheese.





A LA CARTE



CLAM CHOWDER: \$2.95 This is the best clam chowder you'll ever have! A thick & hearty New England style (white), made with rich cream and lots of clams. A house specialty, made from scratch!

LOUISIANA SEAFOOD GUMBO: \$2.95 Shrimp, white-fish and other seafood in a tomato broth with white rice, okra, and Cajun seasonings make this Gumbo a blue ribbon winner!

FRENCH ONION SOUP GRATINÉE: \$3.45 Our classic preparation of onions sautéed in a dark broth with a touch of red wine, then topped with a layer of melted Swiss cheese.

SOUP OF THE DAY: \$2.95 We'll be glad to tell you of today's selection.

FRENCH FRIES: \$1.35 BAKED POTATO: \$1.99

FETTUCCINE: \$2.95 LINGUINI MARINARA: \$2.95

GARDEN SALAD: \$2.95 FRUIT SALAD: \$3.25

CAESAR SALAD: \$3.55 SPINACH SALAD: \$4.55

TOMATO PESTO SALAD: \$4.55

FRESH VEGETABLE: \$2.75

VEGETABLE MARINARA: \$2.95

- ITALIAN ENTREES -

VEGETABLE MANACOTTI: \$9.95 A medley of freshly chopped vegetables, ricotta and mozzarella cheeses, chopped garlic, and fresh basil stuffed into pasta ladled with an incredible white cream sauce, then baked. Served with one dinner accompaniment.

PASTA PRIMAVERA: \$10.45 Fettuccine noodles tossed with fresh broccoli, cauliflower, sliced mushrooms, diced onions, green peppers, and ripe tomatoes, then sautéed in our white wine & cream sauce, garlic, and nutmeg. Served with a salad.

CHICKEN CACCIATORI: \$12.95 Boneless chicken breast smothered in our marinara sauce, with sautéed peppers, onions, and mushrooms, seasoned with pepperoni, Swiss + Parmesan cheeses and baked. Served with two dinner accompaniments.

SEAFOOD MARINARA: \$11.65 Select pieces of fish and seafood simmered in our own marinara sauce, served over a bed of fettuccine sautéed in garlic. Served with one dinner accompaniment.

Dinner Accompaniments found on Pages 12+13

FISH & SEAFOOD

SEAFOOD WELLINGTON: \$13.95 A House Specialty! Shrimp, White fish, and other seafood in a lobster veloute, wrapped in a French puff pastry and oven baked to golden brown. Served with two dinner accompaniments.

STEAK & SHRIMP: \$16.95 We've taken a tender filet mignon, char-broiled it, and served it up with a generous portion of beer battered Gulf shrimp, for the finest steak & shrimp combo around! Served with two dinner accompaniments.

SHRIMP PLATTER: \$12.95 Freshly prepared tender Gulf shrimp, deep fried in our own seasoned beer batter, and served with any two dinner accompaniments.

SEAFOOD FETTUCCINE: \$10.95 Tender pieces of shrimp, white fish, and other seafood sauteed in heavy cream, garlic, and robust red wine, then mixed with fettuccine and real Parmesan cheese. Served with one dinner accompaniment.

OUR FISH COME TO YOU
FROM ONLY THE
FINEST SCHOOLS!

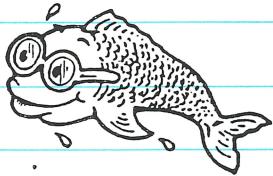


MORE SEAFOOD

LEMON PEPPER SALMON: \$11.25 An eight ounce filet of fresh Salmon is delicately baked with freshly squeezed lemon, leeks, and cracked black pepper to create a deliciously moist dish! Served with two dinner accompaniments. (Chef's note: From time to time, there may be bones in the salmon.)

SHRIMP SCAMPI: \$12.95 Pealed Gulf shrimp, sautéed in garlic butter with a hint of dijon, rosemary, and cracked black pepper. Served with two dinner accompaniments.

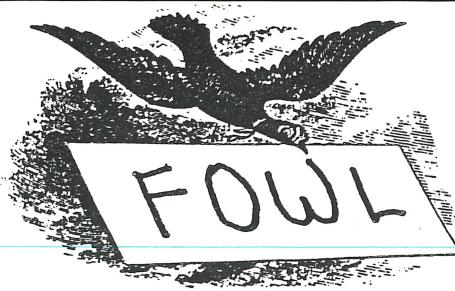
SHRIMP FLORENTINE: \$13.25 Pealed Gulf shrimp on a bed of spinach seasoned with onion, garlic and a touch of nutmeg, and smothered in Swiss cheese. If you like spinach, you're sure to love this, and if you don't like spinach, you'll love this anyway. Trust us! Served with two dinner accompaniments.



GRILLED TUNA STEAK: \$12.45 An eight ounce tuna steak is marinated and broiled with a tarragon vinaigrette and topped with marinated onions, olives, capers, and cilantro. Two dinner accompaniments.



Dinner Accompaniments found on Pages 12+13



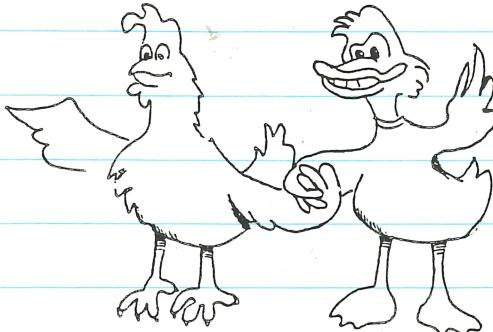
CHICKEN CORDON BLEU WELLINGTON: \$12.95

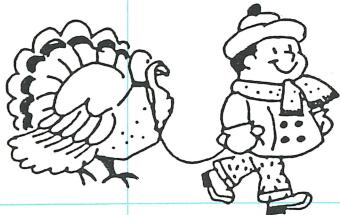
The original! Tender chicken breast, honey cured, smoked ham and Swiss cheese in chicken veloute wrapped in a French puff pastry and oven baked. Select two dinner accompaniments.

GRILLED DUCK: \$15.95 A tender duck breast marinated in the style of Gascony, served with a slightly spicy wild mushroom cream sauce. Select two dinner accompaniments.

ITALIAN CHICKEN: \$9.95 A tender chicken breast stuffed with Italian sausage and fresh mozzarella cheese, baked in the oven, then topped with more mozzarella, and served with our homemade marinara sauce. Served with two dinner accompaniments.

CREAMY CHICKEN LINGUINE: \$8.95 Tender chunks of chicken, sweet red bell peppers, and freshly grated Parmesan cheese in a creamy white sauce spiced with thyme, sage, basil, & garlic, served over linguini. Served with one dinner accompaniment.





MORE FOWL

BOURSIN STUFFED CHICKEN: \$13.95 Two chicken breasts sautéed and stuffed with our homemade Boursin cheese and fresh basil. Served with a spicy sauce of wild mushrooms, tomatoes, and fresh cream, over rice. Served with one dinner accompaniment.

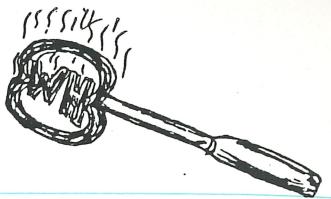
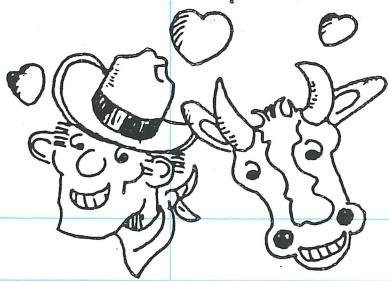
CHICKEN DIJON: \$11.95 Boneless breast of chicken, char-broiled in dijon mustard, seasoned with malted hops and rosemary, served over fresh spinach and honey cured ham, and topped with melted Swiss & Parmesan cheese. Served with two dinner accompaniments.

CHICKEN CACCIATORI: \$12.95 Boneless chicken breast smothered in our own marinara sauce, with sautéed peppers, onions and mushrooms, seasoned with pepperoni, Swiss and Parmesan cheese, then baked. Served with two dinner accompaniments.

SMOKED TURKEY PASTA: \$9.95 Tender linguine noodles cooked al dente are sautéed with tender chunks of smoked turkey breast, shiitake mushrooms, spices, and a delicate Brandy-cream sauce. Served with one dinner accompaniment.

Dinner Accompaniments found on Pages 12+13





BEEF

FILET WELLINGTON: \$16.95 So good, we put our name on it! Tender filet, mignon, perfectly broiled, ladled with Wellingtons wine-inspired mushroom sauce, wrapped in a French puff pastry and oven baked. Select two dinner accompaniments.

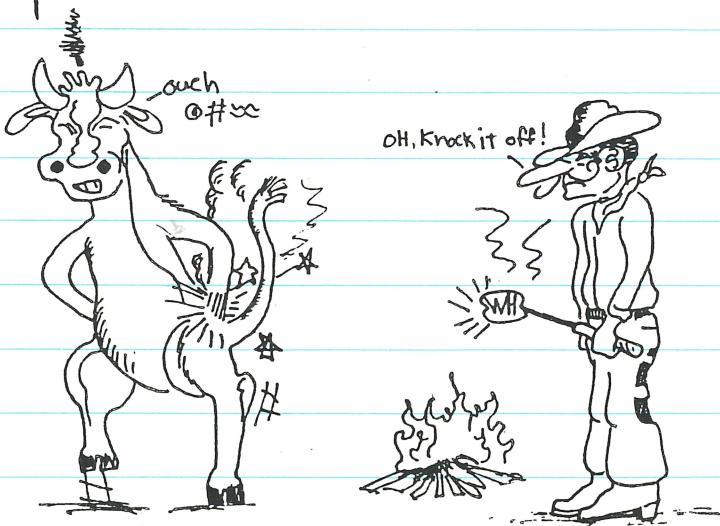
NEW YORK STRIP: \$15.95 A twelve ounce New York seasoned strip char-broiled to your liking, & served with a mushroom maderia wine sauce. Served with your choice of two dinner accompaniments.

FILET MIGNON: \$15.95 Tender, char-broiled, and one-half pound. Served with sauteed mushrooms and two accompaniments.

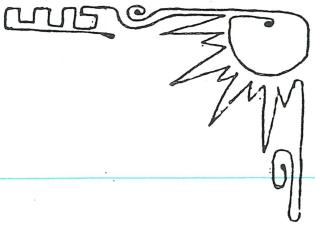
CHOPPED BEEF STEAK: \$8.99 A full pound pre-cooked chopped beef, char-broiled and topped with sauteed mushrooms and onions. Served with two dinner accompaniments.

Consumer Advisory: The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Through cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

(10)



PORK



PORK VIVANT: \$13.95 Juicy, boneless pork loin glazed with a honey dijon sauce, char-broiled to medium, and served with a succulent peach & pepper relish. Simply outstanding. Served with two accompaniments.

MARSALA PORK MEDALLIONS: \$13.85 Pork medallions are sautéed with shallots, mushrooms, cream, garlic and marsala. Served on a bed of linguine with your choice of dinner accompaniment.

MIXED GRILL: \$13.25 Tender, marinated pork and black tiger shrimp are broiled with mushrooms, shallots, and bell peppers. Served over a bed of white rice with our homemade mustard sauce. Select one dinner accompaniment.

PORTABELLA PORK: \$12.95 Tender pork delicately broiled with our house vinaigrette and portabella mushrooms. The pork is served slightly pink (medium). Served with two dinner accompaniments.



Dinner Accompaniments found on Pages 12+13.



GARDEN SALAD: Crisp lettuce, red onion, cucumbers, tomato, & croutons served with your choice of dressings:

HOUSE BLEU CHEESE...thick & chunky

HOUSE PEPPER PARMESAN...Our Most Popular

HOUSE VINAIGRETTE...Tangy Dijon

WESTERN FRENCH
1,000 ISLAND

RANCH
LO CAL ASSORTMENT

CAESAR SALAD: A traditional preparation of Romaine lettuce, Parmesan cheese, black olives, homemade croutons, and Caesar dressing

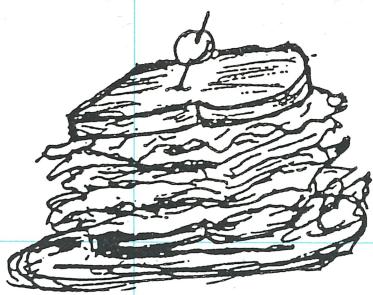
FRUIT SALAD: Fresh and seasonal.

JUICE: Tomato, grapefruit, pineapple, cranberry or orange juice.



TOMATO PESTO SALAD: (\$1.95 extra) Our original recipe! Sliced, ripe tomatoes, topped with provolone cheese, homemade basil pesto, house vinaigrette, & sunflower seeds.

SPINACH SALAD: (\$1.95 extra) Garden-fresh spinach leaves, gorgonzola cheese, sunflower seeds, red onion, and our sweet sesame or spicy sesame dressing.

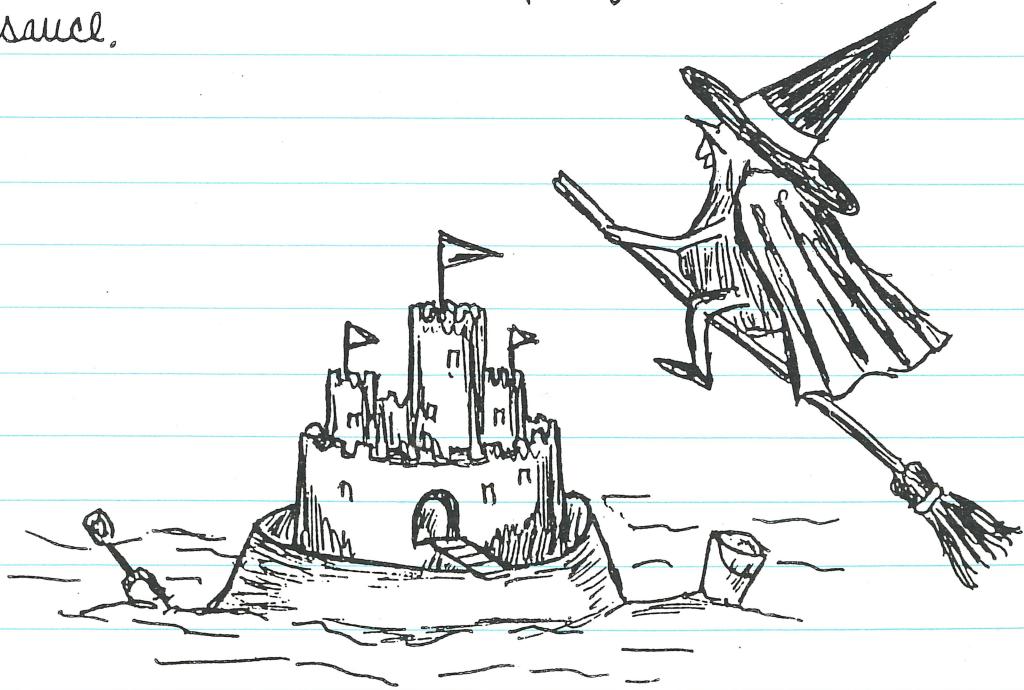


SANDWICHES

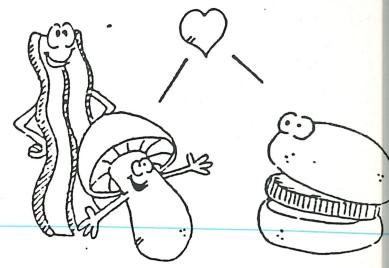
MONTE CRISTO: \$6.85 Smoked ham, turkey, cheddar cheese, a little Grey Poupon on our bakery fresh wheat bread, batter-dipped and deep-fried. Served with our strawberry sauce. Served with our seasoned skin-on French fries.

BEER BATTER FRIED FISH SANDWICH: \$7.95 The finest North Atlantic cod dipped in our homemade beer batter and deep fried until golden brown. Served with lettuce, tomato, and tartar sauce on a fresh-baked Kaiser roll. Served with our seasoned skin-on French fries.

FISH & CHIPS: \$7.95 North Atlantic cod dipped in our homemade beer batter and deep fried until golden brown and served with a heap of French fries and tartar sauce.



MORE SANDWICHES



CHICKEN MOUTARD: \$6.65 A tender chicken breast drenched in a homemade sweet mustard sauce, char-broiled, then heaped with Swiss cheese, sprouts, and tomato on a fresh-baked kaiser roll. Served with more mustard sauce for dipping and our seasoned skin-on French fries.

BATTERFRIED CHICKEN: \$6.65 A tender chicken breast dipped in our own beer batter & fried. Served with sprouts, tomato, & mayo. Served with our seasoned skin-on French fries.

CHAR-BROILED CHICKEN: \$6.65 Lean & lightly seasoned, with sprouts & tomato. Served with our seasoned skin-on French fries.

GORBONZOLA BURGER: \$5.95 A half-pound burger grilled to your liking and topped with a homemade gorgonzola cheese sauce, fresh sprouts, sliced tomatoes, and raw onions. Served with our seasoned skin-on French fries.

HALF-POUND BURGER: \$5.65 With lettuce, tomato, onion, mayo and pickle (all on the side). Top it with American, Cheddar, Swiss, Jack, or Mozzarella \$.50 or Crispy Bacon for \$.50. Served with our seasoned skin-on French fries.



JUST WHAT THE DOCTOR ORDERED

Meals made without whole milk, cream, butter, margarine, gravy, fat meats or fried foods, and very low in oil. Perfect for a healthy lo-fat, lo-calorie meal. Reviewed by a registered dietitian.

SHRIMP COCKTAIL: \$6.65 Plump shrimp from the Gulf of Mexico, served icy cold and still in their shells, with our own cocktail sauce.

SHRIMP PLATTER: \$12.95 Freshly prepared tender Gulf shrimp char-broiled and served with two dinner accompaniments.

SEAFOOD MARINARA: \$11.65 Select pieces of fish and seafood simmered in our own marinara sauce, served over a bed of linguine sautéed in garlic. Served with one dinner accompaniment.

LEMON PEPPER SALMON: \$11.25 An eight ounce filet of fresh Salmon is delicately baked with freshly squeezed lemon, leeks, and cracked black pepper to create a deliciously moist dish! Served with two dinner accompaniments. (Chef's note: From time to time, there may be bones in the salmon.)



MORE OF WHAT THE DOCTOR ORDERED

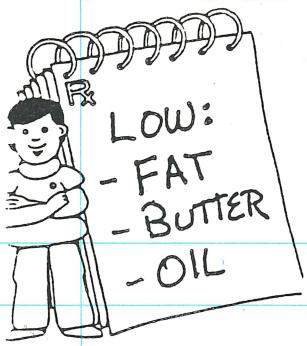
JAMAICAN CHICKEN: \$11.95 Boneless, skinless chicken breast seasoned with our own blend of Jamaican jerk seasonings (slightly hot) is delicately broiled and served with your choice of two dinner accompaniments.

CHICKEN CACCIATORI: \$12.95 Skinless chicken breast smothered in our own marinara sauce, with sautéed onions, green peppers, mushrooms, and topped with low-fat mozzarella cheese. Served with two dinner accompaniments.

BROILED CHICKEN DINNER: \$11.25 White chicken breasts char-broiled with an Italian vinaigrette, and served with two dinner accompaniments.

FILET MIGNON: \$15.95 Very lean and char-broiled to taste. Served with two dinner accompaniments.





DINNER ACCOMPANIMENTS FOR WHAT THE DOCTOR ORDERED

BAKED POTATO: A piping hot Idaho spud served with lemon wedge and Molly McButter.

FRESH VEGETABLES: Assorted steamed vegetables served with Molly McButter & lemon wedge.

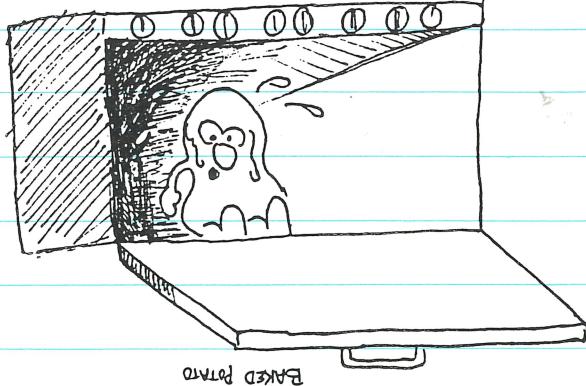
VEGETABLES MARINARA: Our own lo-fat marinara sauce drenches healthy vegetables.

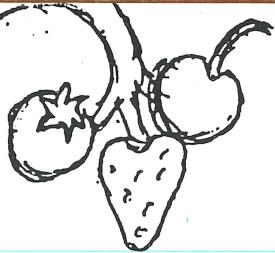
LINGUINE MARINARA: Thin linguine pasta cooked al dente and ladled with our marinara.

GARDEN SALAD: Cool crisp greens and your choice of lo-cal dressings, or lemon wedge.

UNSWEETENED JUICES: Tomato, Grapefruit, Cranberry, Pineapple, or Orange juice.

FRUIT SALAD: Fresh and seasonal





ETCETERA

We offer a delicious variety of homemade cheesecakes, pies, and cakes all made right here by our very own bakers! Ask your server for today's selections!

BEVERAGES

SNAPPLE: \$1.95

Assorted Fruit Juices
Or Iced Tea

MINERAL WATERS: \$1.95

La Croix Raspberry
La Croix Lemon

AND: \$1.25 - \$1.55

2% milk

POP (free refills): \$1.39

Coke, Diet Coke, Sprite
Orange, tonic

NON-ALCOHOLIC BEER:

Sharp: \$1.95

Odouls: \$1.95

Clausthaler: \$2.50

JUICES: \$1.25 - \$1.55

Cranberry

Grapefruit

Tomato

Orange

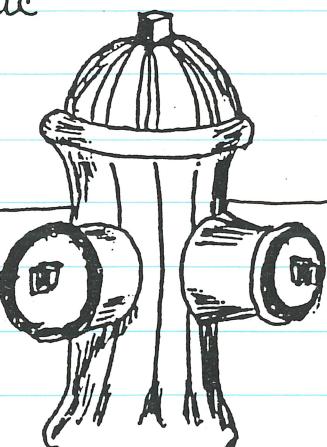
Pineapple

IBC ROOTBEER

\$1.79

BREWS (free refills): \$1.29

Freshly brewed iced tea,
coffee, decaf, flavored coffee
or hot tea



We Accept: Mastercard, Visa, American Express, Travelers checks, Personal Checks *, and even MONEY!

* Personal check policy: Amount of purchase and tip only. Valid Picture drivers license required. No out of town checks, checks under #500, or 2-party checks please.



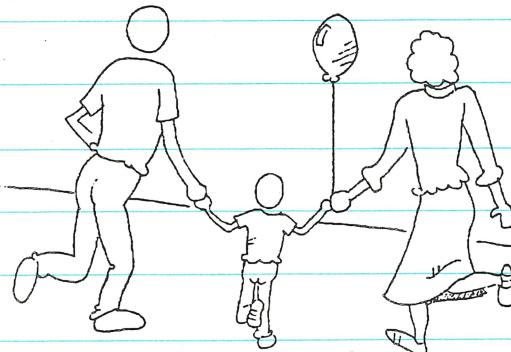
A Mike Currie Production Directed by Jerry Zubay
Server Training by Denise, Linda, Skeeter, Kelly & Trina
Recipes Developed and Produced by Kevin
Menu and Window Graphics by Sharri
Maintenance by Keith & Ray Books kept by Sue, Trina, & Karen
The Bar is a production of Jim, Steve, Jari, James, Jeffrey, & Michael

Outstanding Service Provided by:

Melody	Heather R	Mayumi	M'Linda
Brian C	Andrew A	April	Lori R
Angie S	Chris G	Nikki S	Kimmerly
Nicole N	Kristina D	Helen	Troy F
Kyle	Christina M	Jeremy P	Charlene
Julie S	Bobbie Jo	Amanda R	Jenelle
Marnie J	Michael D	Selena	Buffy
Julie K	Kim B	Tara	Chris N
Katy	Jennifer H	Megan	Dan K
Patrick	DeAnn	Rhonda M	Amy T
Terri P.	Kristin M.		

Exceptional Food Provided by:

Corey	Cail	Mathew
Andre	Michael	Luis
Erik	Robert	Jeffrey
Patrick	Kent	Desari
Charles	Timothy	Diane
Santi	Russ	Kevin
Keith	Denise	Jamie



THE
END

Free copies of this menu are available for \$5

